USE & CARE GUIDE

Gas Cooktops

WOLF®

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Features and specifications are subject to change at any time without notice. Visit our website, wolfappliance.com for the most up-to-date information.

IMPORTANT NOTE: Throughout this guide, dimensions in parentheses are millimeters unless otherwise specified.

Important Note

To ensure the safe and efficient use of Wolf equipment, please take note of the following types of highlighted information throughout this guide:

IMPORTANT NOTE highlights information that is especially important.

CAUTION signals a situation where minor injury or product damage may occur if instructions are not followed.

WARNING states a hazard that may cause serious injury or death if precautions are not followed.

Thank You

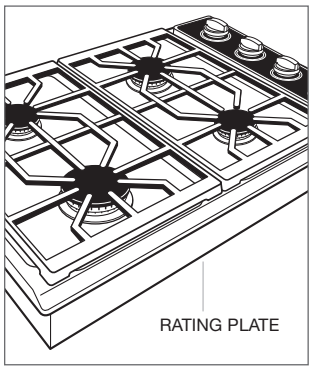
Your purchase of a Wolf gas cooktop attests to the importance you place upon the quality and performance of your cooking equipment. We understand this importance and have designed and built your gas cooktop with quality materials and workmanship to give you years of dependable service.

We know you are eager to start cooking, but before you do, please take some time to read this use & care guide. Whether you are a beginning cook or an expert chef, it will be to your benefit to familiarize yourself with the safety practices, features, operation and care recommendations of the Wolf gas cooktop.

Your Wolf gas cooktop is protected by a warranty that is one of the finest in the industry. Take a moment to read the warranty statement at the end of this guide and refer to it should service become necessary.

IMPORTANT NOTE: Wolf gas cooktops are manufactured for use with natural gas or LP gas. Check the product rating plate for the type of gas for your specific model. If this appliance does not correspond to your type of gas, contact your authorized Wolf dealer.

The rating plate is located on the underside of the cooktop. Refer to the illustration below.



Location of rating plate.

IMPORTANT INSTRUCTIONS

⚠ WARNING

If the information in this guide is not followed exactly, a fire or explosion may result, causing property damage, personal injury or death.

IMPORTANT NOTE: Read all safety instructions before using this appliance.

- Installation and service must be performed by a qualified installer, service agency or the gas supplier.
- Warranty service must be performed by a Wolf authorized service center.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- A ventilation hood or downdraft is recommended for use with the Wolf gas cooktop.

WHAT TO DO IF YOU SMELL GAS:

- Do not try to light any appliance.
- Do not touch any electrical switch.
- Do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

IMPORTANT INSTRUCTIONS

GENERAL SAFETY REQUIREMENTS

- Read this use & care guide carefully before using your new gas cooktop to reduce the risk of fire, electric shock or injury to persons.
- Ensure proper installation and servicing. This appliance must be properly installed and grounded by a qualified technician.
- Have installer show you where the gas supply shut-off valve is located in your home. Learn how and where to turn off the gas to the cooktop.
- Before performing any service, turn off the gas supply by closing the gas shut-off valve and unplug the cooktop power cord from the electrical outlet.
- Keep igniters clean and dry for proper lighting and performance for the burners.
- In the event that a burner goes out and gas escapes, open a window or a door. Wait at least five minutes before using the cooktop.
- Keep appliance area clear and free from combustible material.
- When cooking, set burner controls so that the flame does not extend beyond the bottom of the pan.
- Always check the positions of the control knobs to make certain the cooktop is off when you are finished cooking.
- Wear proper apparel. Never let loose clothing or other flammable materials come in contact with the burners while in operation. Fabric may ignite and cause personal injury.
- Always use dry pot holders when removing pans from the cooktop. Wet or damp pot holders can cause steam burns. Do not use a towel or bulky cloth in place of pot holders.
- When deep fat frying, be sure the pan is large enough to accommodate the food without overflowing when fat begins to bubble. Heat fat slowly. Never leave a deep fat fryer unattended. Avoid deep fat frying moist or frost-covered foods. Foods with a high water content may cause the hot fat to spatter. Use a thermometer to avoid heating the fat above the flash point.
- Choose pans with easily grasped handles that will stay cool while cooking. Refer to cookware selection on page 16.
- Always turn panhandles inward so they do not extend over adjacent work areas, burners or the edge of the cooktop.
- Always light each burner prior to placing a pan on the burner grate. Also, turn the control knob to the OFF position before removing a pan from the burner grate.
- Start the ventilation hood approximately five minutes before cooking. This establishes an air curtain and improves the capture of vapor and moisture.

IMPORTANT INSTRUCTIONS

GENERAL SAFETY REQUIREMENTS

- Do not repair or replace any part of the cooktop unless specifically recommended in literature accompanying this appliance. All service should be referred to a qualified technician.
- Do not obstruct the flow of air. Your kitchen must have an adequate supply of fresh air to ensure proper combustion and ventilation.
- Do not use aluminum foil to line any part of the cooktop.
- Never use the cooktop to warm or heat the room.
- Do not block or obstruct the holes in the cooktop surface below the control knobs. Blocking these holes may affect burner operation and may result in a hazard.
- When using the cooktop, do not touch the grates, burner caps, burner bases or any other parts in proximity to the flame. These components may be hot enough to cause burns.
- If the cooktop is near a window, do not use long curtains as a window treatment, as they could blow over the cooktop and create a fire hazard.
- Do not leave children alone or unattended in the area where the cooktop is in use. Never allow children to sit or stand on the appliance. Do not let children play with the cooktop.
- Do not store items of interest to children above or at the back of the cooktop, as they could climb on the appliance to reach items and be injured.
- Do not use water on grease fires. Smother the flame or use a dry chemical or foam-type extinguisher.
- Never leave the appliance unattended when in use. Boilovers and greasy spills may smoke or ignite.
- Do not cover the burners and grates with anything except properly selected utensils. Decorative covers should not be used.
- Do not heat unopened food containers, such as baby food jars and cans. Pressure build-up may cause the container to burst and cause injury.
- Do not store flammable materials near burners or let grease or other flammable substances accumulate on the cooktop.
- Do not use abrasive or caustic cleaners or detergents on this appliance, as these may cause permanent damage. Do not use aerosol cleaners, as these may be flammable or cause corrosion of metal parts.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Do not clean the cooktop while it is still hot. If using a damp sponge or cloth, wait until the cooktop has cooled sufficiently to prevent steam burns. Also, some cleaners can produce harmful or unpleasant fumes if applied to hot surfaces. Refer to care recommendations on pages 14–15.
- Do not allow aluminum foil, plastic, paper or cloth to come in contact with a hot burner or grate. Do not allow pans to boil dry.

SAFETY PRECAUTIONS

⚠ WARNING

TO REDUCE THE RISK OF INJURY TO PERSONS IN THE EVENT OF A COOKTOP GREASE FIRE, OBSERVE THE FOLLOWING:

Smother flames with a close-fitting lid, baking sheet or other metal tray; then turn off the gas burner. Be careful to prevent burns. If the flames do not go out immediately, evacuate and call the fire department.

Do not use water on grease fires.

Never pick up a flaming pan, you may be burned.

USE AN EXTINGUISHER ONLY IF:

- You know you have a class ABC extinguisher and you already know how to operate it.
- The fire is small and contained in the area where it started.
- The fire department is being called.
- You can fight the fire with your back to an exit (NFPA fire safety tips).

CALIFORNIA PROPOSITION 65

⚠ WARNING

Burning gas cooking fuel generates some by-products that are on the list of substances known to cause cancer or reproductive harm. To minimize exposure to these substances, always operate this unit according to the instructions contained in this guide and provide good ventilation.

COMMONWEALTH OF MASSACHUSETTS

- Installations and repairs must be performed by a qualified or licensed contractor, plumber or gas fitter, qualified or licensed by the state, province or region where this appliance is being installed.
- Use only gas shut-off valves approved for use within the state, province or region where this appliance is being installed.
- A flexible gas connector, when used, must not exceed 3' (.9 m).

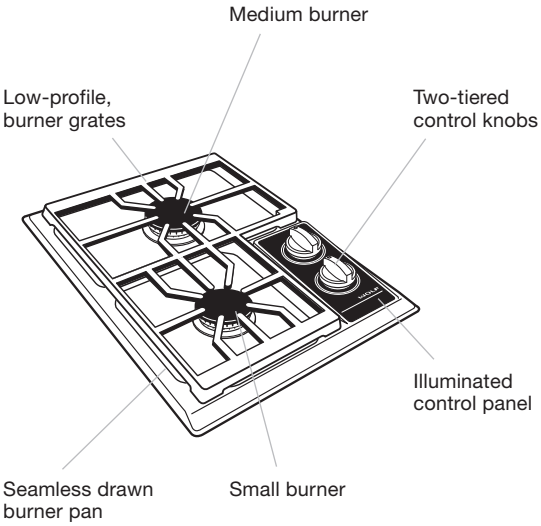
Gas Cooktop Features

- Crafted of heavy-duty stainless steel.
- Dual-stacked sealed burners with flame recognition and automatic reignition for safety and ease of use.
- Illuminated control panel with two-tiered control knobs.
- Low-profile, porcelain-coated, cast iron continuous burner grates.
- Seamless burner pan for easy cleanup.
- Individual spark ignition system—only the burner in use will spark.
- True simmer setting on all burners.
- CSA certified for US and Canada.
- Two and five year residential warranty—exclusions apply—see warranty at the end of this guide.

This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org.

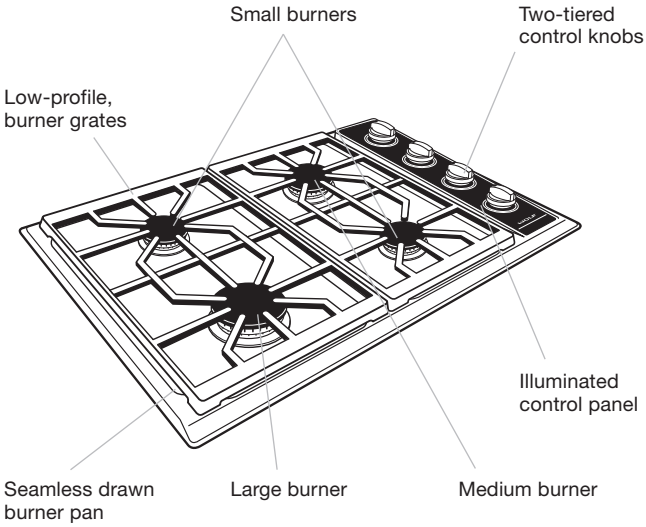
15" (381) GAS COOKTOP

Model CT15G



30" (762) GAS COOKTOP

Model CT30G



Gas Cooktop Features

Burner Rating	Btu (kW)	Btu (kW)
15" (381) GAS COOKTOP	**HIGH**	**SIMMER**
Medium	12,000 (3.5)	950 (.3)
Small	9,200 (2.7)	300 (.1)
30" (762) GAS COOKTOP	**HIGH**	**SIMMER**
Large	15,000 (4.4)	950 (.3)
Medium	12,000 (3.5)	950 (.3)
(2) Small	9,200 (2.7)	300 (.1)
36" (914) GAS COOKTOP	**HIGH**	**SIMMER**
Large	15,000 (4.4)	950 (.3)
Medium	12,000 (3.5)	950 (.3)
(3) Small	9,200 (2.7)	300 (.1)

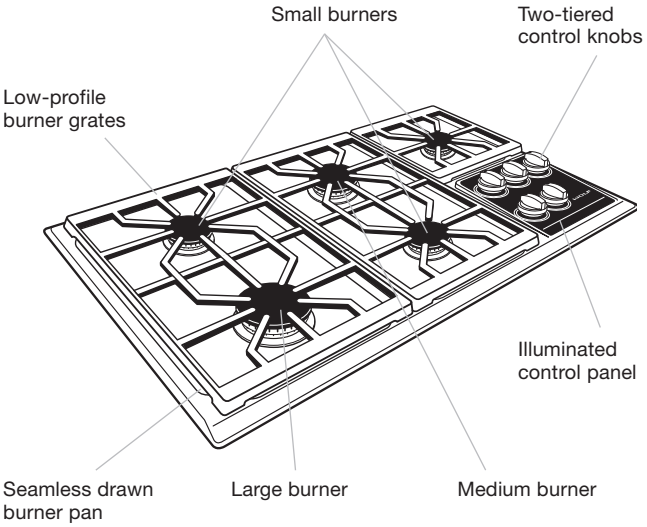
OPTIONAL ACCESSORIES

Optional accessories are available through your authorized Wolf dealer. To obtain local dealer information, visit the locator section of our website, wolfappliance.com.

- Two-burner wok grate—wok covers one burner only (models CT30G and CT36G).
- Filler strip for installation with another cooktop or module.
- Support bracket for installation with another module and downdraft (model CT15G).
- High altitude conversion kit.

36" (914) GAS COOKTOP

Model CT36G



Control Panel

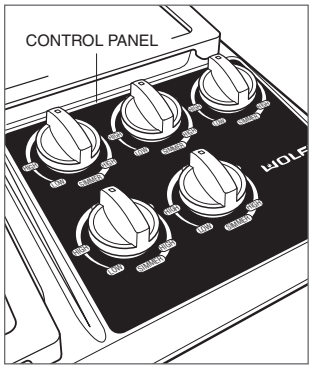
The control panel of your gas cooktop is illuminated for instant visual indication that any one or more surface burners are in use. It is a safety signal reminding you that a flame is on and active.

CONTROL KNOBS

Each control knob is positioned to correspond to the surface burner regulated.

Each knob on the 30" (762) cooktop control panel has a diagram above it. The diagram shows which burner it regulates. For the 15" (381) and 36" (914) cooktops, the knob on the lower left side regulates the lower left burner. Conversely, the knob on the upper right side regulates the upper right burner. Refer to the illustration below.

It is normal for the knobs to be slightly raised above the surface. This space is an air inlet necessary for good combustion of gas. Each knob rests on a valve stem with a rubber grommet at the base. This design prevents liquid spills from dripping into the controls below the burners.



Control panel (CT36G shown).

Surface Burners

A spark electrode ignites each surface burner. This control eliminates the need for continuous open flame pilots. For added safety and convenience, each burner is designed with an electronic reignition system. This feature enables any burner to relight automatically in the event it is accidentally extinguished.

A distinguishing feature of Wolf's low Btu control is its constant, low heat output without continuous ignitions. The flame diameter remains full size; only the heat output is lowered. This patented dual-stacked burner design makes it possible to enjoy cooking at full flame as well as maintain control while simmering at the lowest flame setting.

Surface Burners

SEALED BURNER ASSEMBLY

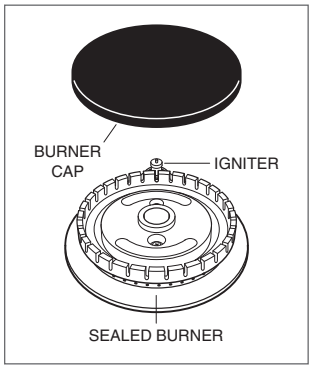
The unique dual-stacked, sealed burner design of your gas cooktop combines all of the burner parts in one assembly.

After cleaning or removing burner parts for any reason, it is extremely important that you reassemble burners correctly.

The burner cap has a groove in the bottom, which allows the cap to fall into place when moved around the top of the burner. The cap should be flat relative to the burner when in the proper orientation. Failure to do this will result in a poor flame. Refer to the illustration below.

⚠ CAUTION

Failure to position the burner parts correctly could cause flames or gas to escape and burn between parts, resulting in poor combustion or damage to the cooktop.



Burner assembly.

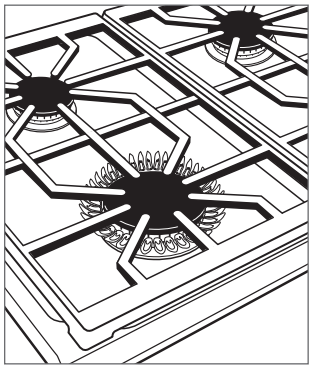
FLAME HEIGHT AND APPEARANCE

Select a flame that is just high enough to maintain the desired cooking speed and is sized to fit the base diameter of the pan. Never extend the flame beyond the base of the pan. Refer to the illustration below.

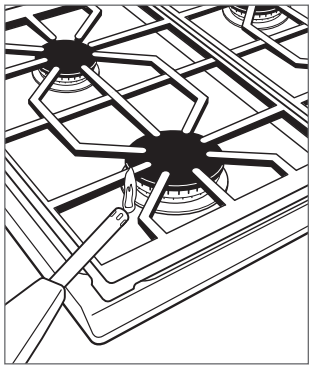
A natural gas flame should be blue with a deeper blue core. There should be minimal trace of a yellow flame. A yellow flame indicates an improper mixture of air and gas or impurities in the gas supply to the cooktop. If this occurs consistently, call a Wolf authorized service center to adjust the mixture. With LP gas, some yellow tipping to the flame is acceptable and may not require an adjustment.

MANUAL LIGHTING

In case of a power outage, you can relight the surface burners manually. Turn the control knob to HIGH, then light the burner using a BBQ lighter. Refer to the illustration below.



Surface burner on HIGH.

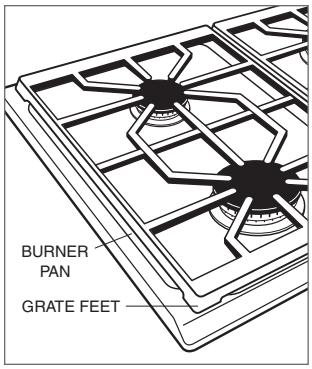


Manual lighting

Burner Grates

The low-profile, cast iron continuous grates of your gas cooktop are designed for a close fit. This enables you to move pans easily from one burner to another without having to lift the pan or have it tip over between the grates. Each burner grate sets securely on dimples on each corner of the burner pan. Refer to the illustration below.

For 30" (762) and 36" (914) gas cooktops, the burner grates are interchangeable, except for the single grate on the 36" (914) cooktop.



Burner grates.

Cooktop Operation

BEFORE USING FOR THE FIRST TIME

Before using for the first time, you should clean your gas cooktop thoroughly with hot water and a mild detergent. Rinse and dry with a soft cloth. This removes any residual oil and grease left on the surface from the manufacturing process. Refer to care recommendations on pages 14–15.

IMPORTANT NOTE: Before using your gas cooktop, check that the surface burners are assembled correctly.

The use of proper cookware is very important. Refer to cookware selection on page 16 for recommendations.

Cooktop Operation

BURNER OPERATION

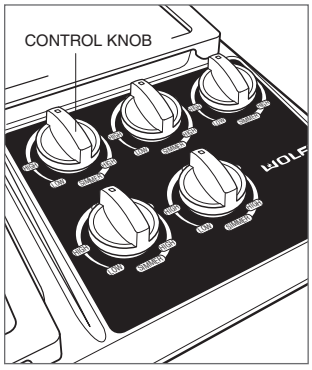
Each surface burner has full flame and full simmer capabilities. Control knobs are designed as two-tiered “push-to-turn” knobs. One tier is used for HIGH through LOW flame settings; the second tier controls SIMMER settings. Refer to the illustration below. Although this is a child-safe design, children should never be left unattended in the kitchen when the cooktop is in use.

To light a burner, push down and turn the corresponding control knob counterclockwise to the HIGH setting. You will hear a clicking sound and see the burner ignite. Once the burner is lit, continue turning the knob counterclockwise to any one of the settings; HIGH through LOW.

To select a SIMMER setting, turn the burner knob to the LOW setting; you will feel a stop detent in the knob rotation. Push down on the knob, continuing to turn it counterclockwise. This moves it to the second tier. Now, select any variation within the SIMMER flame settings; HIGH through LOW.

⚠ CAUTION

Never leave pans on a HIGH setting unattended. Be particularly cautious when cooking food in fat or grease. It can become hot enough to ignite.



Control knobs (CT36G shown).

TEMPERATURE SETTING GUIDE

SETTING	USES
LOW Simmer	Melting, holding chocolate Melting butter Heating, holding delicate sauces Warming foods
HIGH Simmer	Melting large quantities Simmering sauces Steaming rice
LOW to MEDIUM Heat	Frying eggs Heating milk, cream sauces and soups, gravies and puddings Panfrying Simmering large quantities Boiling vegetables in water
MEDIUM to HIGH Heat	Sautéing Browning Braising Quick frying Fast boiling large quantities
HIGH Heat	Boiling water Heating broth soups, stocks Deep fat frying (to heat oil only)

Care Recommendations

COOKTOP CLEANING TIPS

- Wait until surfaces are cool before cleaning.
- For best results, wipe up spills and spatters as they occur and immediately after the cooktop has cooled. If splatters are allowed to cook on, they may permanently damage or stain the finish.
- Use a spray degreaser to remove fingerprints and greasy spatters. Spray on a cloth and wipe the surface. Buff dry immediately to avoid streaking. For hard water stains, use white vinegar and water.
- If in doubt about using one of your cleaners, check the label. To check if it is safe to use on your cooktop, try a small amount on an inconspicuous area.
- Use caution when spraying cleaners. Some contain caustic ingredients that can damage adjacent parts and finishes. Protect the adjacent parts by masking them off to avoid damage by overspray.
- Do not spray cleaners on control knobs or igniters.
- Refer to care recommendations for specific care instructions for cooktop components.

STAINLESS STEEL EXTERIOR

Cooktop exterior and trim.

- Do not use abrasive cleaners; they will permanently scratch stainless steel surfaces. Salt and some cooking liquids may pit and stain the surface. Remove these spills immediately.
- Use a spray degreaser to remove fingerprints and greasy spatters. Spray on a cloth and wipe the surface. Buff dry immediately to avoid streaking. For hard water stains, use white vinegar and water.
- For general cleaning, use a soft, nonabrasive stainless steel cleaner like Signature polish and apply with a soft lint-free cloth. To bring out the natural luster, lightly wipe the surface with a water-dampened microfiber cloth followed by a dry polishing chamois. All work should follow the grain direction of the finish. Better results are obtained by keeping the cloth in continuous contact with the stainless steel.
- Signature polish is available from Signature Limited Laboratory, P. O. Box 13436, Dayton, Ohio 45413, or call 877-376-5474.

Care Recommendations

GENERAL CLEANING

Burner pan.

- Do not use abrasive cleaners; they will permanently scratch porcelain enamel surfaces. Use a clean cloth or sponge and wipe the surface with warm water and a mild detergent. Rinse and dry immediately.
- Use a spray degreaser to remove fingerprints and greasy spatters. Spray on a cloth and wipe the surface. Buff dry immediately to avoid streaking. For hard water stains, use white vinegar and water.

Burner grates.

- Remove burner grates and clean with a nonabrasive cleaner such as liquid detergent in hot water or a paste of baking soda and water. Spray degreasers and mild abrasive cleaners may be used.

Burner cap.

- Wash in warm water and liquid detergent or mild abrasive cleaner. Rinse and dry.
- Never wipe a warm or hot porcelain surface with a damp sponge; it may cause chipping or crazing (tiny hairlike cracks).

Spark igniters.

- Keep dry; never spray water or cleaner directly on the igniter. When cleaning surface burners, avoid contact with the igniter.

Control knobs.

- To remove, slip the edge of a dish towel under the knob; pull edges together. Using the towel for leverage, lift up, pulling the knob off the valve stem.
- Wipe control knobs with a damp cloth and mild detergent and water; rinse and dry. Do not soak the knobs or use abrasive cleaners, they will scratch the finish and remove markings.

Control panel.

- Use a spray degreaser to remove fingerprints and food soils. Spray on a cloth and wipe the panel. Do not spray directly on the panel around valve stems.

Cookware Selection

For best results, we recommend medium- to heavy-weight cookware. Pans should have a flat base, metal handle and good-fitting cover. Look for pans that are made of materials with good heat conductivity, such as aluminum and copper. Use the following guidelines when selecting cookware:

- Select deep pans with high sides rather than ones with wide bases and low sides to avoid boilovers.
- Cover pans while cooking to improve cooking efficiency. Water boils faster, using less fuel, and the kitchen stays cooler.
- Select lower flame settings when using pans made of cast iron, enameled steel or glass ceramic, or pans coated with a nonstick finish. High heat may cause hot spots, scorching and burning.
- Pans with oversize bases that extend beyond the cooktop frame should not be used. On high settings, heat may be trapped beneath the pan causing permanent damage to the surface finish.
- For ease in handling, use front burners for larger pans.
- Use a wok with a flat bottom.

Troubleshooting

If your Wolf gas cooktop is not operating properly, use the following troubleshooting guide before calling your Wolf authorized service center. This guide will save you time and trouble and may help you avoid the expense of a service call.

Cooktop does not operate.

- Check the household fuse or circuit breaker to see if it has been blown or tripped. A power outage may also have caused a disruption in service.
- Verify that the electrical connection to the cooktop has not been disconnected.

Burner flame does not burn evenly.

- Burner cap is not positioned properly. Check position.

Burner fails to ignite.

- Igniter is damp. Allow it to dry completely.

Burners extinguish themselves when using more than one large pan simultaneously.

- Good gas combustion requires the correct amount of airflow to maintain the flame. Using two oversized pans simultaneously restricts air movement.

Food boils out of the pan and overflows.

- Heat setting is too high or pan is too small for its contents.

Food boils or burns more in one area of a pan.

- Pan is not centered above the burner or base of pan does not rest flat on the burner grate.
- Pan does not conduct heat evenly.

Water does not come to a boil fast enough.

- Cover pan for most efficient use of the high setting.
- Diameter of pan is too large or base of pan is warped.

Simmer setting does not maintain constant temperature.

- Delicate foods may need a lower simmer setting so that scorching does not occur.

Food cooks too slowly when sautéing.

- Too much food added at one time; sauté in batches.
- Size of food pieces is too large or temperature of food is colder than usual.
- Pan does not conduct heat evenly.

Service Information

When requesting information, literature, replacement parts or service, always refer to the model and serial numbers of your gas cooktop. Both numbers are listed on the product rating plate, located on the underside of the cooktop. Refer to the illustration on page 3. Record the rating plate information below for future reference.

Model Number: _____

Serial Number: _____

Installation Date: _____

Wolf Authorized Service Center:

_____

Phone: _____

Authorized Wolf Dealer:

_____

Phone: _____

BEFORE CALLING FOR SERVICE

Before calling a Wolf authorized service center, refer to the troubleshooting guide on page 17.

PRODUCT REGISTRATION

Register your new Wolf product today so that we may ensure your satisfaction. You may register by one of the following options:

1) Mail in the completed Wolf product registration card.
2) Register online at **wolfappliance.com**.
3) Register by phone by calling Wolf customer service at **800-222-7820**.

The model and serial numbers of your appliance are printed on the enclosed Wolf product registration card. If you provide us with your e-mail address, we will send you exciting new product updates and recipes as they become available, along with information on special events.

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Wolf Appliance Products Limited Warranty

RESIDENTIAL USE ONLY

FULL TWO YEAR WARRANTY*

For two years from the date of original installation, your Wolf Appliance product warranty covers all parts and labor to repair or replace any part of the product that proves to be defective in materials or workmanship. All service provided by Wolf Appliance under the above warranty must be performed by a Wolf authorized service center, unless otherwise specified by Wolf Appliance. Service will be provided in the home during normal business hours.

LIMITED THIRD THROUGH FIFTH YEAR WARRANTY

From the third through fifth year from the date of original installation, Wolf Appliance will repair or replace the following parts that prove to be defective in materials or workmanship: gas burners (excluding appearance), electric heating elements, blower motors (ventilation hoods), electronic control boards, magnetron tubes and induction generators. Labor to remove and replace defective parts is not covered. Wolf Appliance recommends that you use a Wolf authorized service center to perform such service.

LIMITED LIFETIME WARRANTY

For the life of the product, Wolf Appliance will repair or replace any outdoor gas grill body or hood that rusts through due to defective material or workmanship. Labor to remove and replace defective parts is not covered. Wolf Appliance recommends that you use a Wolf authorized service center to perform such service.

TERMS APPLICABLE TO EACH WARRANTY

The warranty applies only to products installed for normal residential use. The warranty applies only to products installed in any one of the fifty states of the United States, the District of Columbia or the ten provinces of Canada. This warranty does not cover any parts or labor to correct any defect caused by negligence, accident or improper use, maintenance, installation, service or repair.

THE REMEDIES DESCRIBED ABOVE FOR EACH WARRANTY ARE THE ONLY ONES THAT WOLF APPLIANCE, INC. WILL PROVIDE, EITHER UNDER THIS WARRANTY OR UNDER ANY WARRANTY ARISING BY OPERATION OF LAW. WOLF APPLIANCE, INC. WILL NOT BE RESPONSIBLE FOR ANY CONSEQUENTIAL OR INCIDENTAL DAMAGES ARISING FROM THE BREACH OF THIS WARRANTY OR ANY OTHER WARRANTY, WHETHER EXPRESS, IMPLIED OR STATUTORY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights and you may also have other legal rights that vary from state to state.

To receive parts and/or service and the name of the Wolf authorized service center nearest you, contact Wolf Appliance, Inc., P.O. Box 44848, Madison, WI 53744; check the contact & support section of our website, wolfappliance.com or call 800-332-9513.

*Stainless steel doors, panels, handles, product frames and interior surfaces are covered by a limited 60-day parts and labor warranty for cosmetic defects.

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WOLF APPLIANCE, INC. P. O. BOX 44848 MADISON, WI 53744 WOLFAPPLIANCE.COM 800.332.9513

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